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## School of Culinary Arts & Food Technology-Spring Newsletter 2020

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# TU Dublin School of Culinary Arts and Food Technology

## Newsletter Spring 2020



### Multiple Medals for Tarran at '6th World Young Chef Olympiad, India'

**TU Dublin Culinary Arts student, Tarran O'Reilly** was awarded the Gold medal and Rising Star Award for his outstanding work and a bronze medal for his national dish at the recent 6th World Young Chef Olympiad held in India. In total, student chefs from over 55 countries competed in this international prestigious competition which was run over a 5 day period taking place in four of India's major cities, including New Delhi, Bangalore, Pune and Kolkata. Tarran states that 'it's a great honour to be awarded these medals at this level, adding that culinary arts has already opened up a world of opportunities for him which he had never previously imagined'.



Tarran's mentor George Smith (Lecturer Culinary Arts, TU Dublin) stated that *'this is a very exciting and rewarding time to be a young chef adding that the goal in TU Dublin is to raise the profile of the culinary arts through our new state of the art Central Quad facilities on the Grangegorman City Campus, and to try to encourage more young people to consider it as a career option'* George finally added that 'an event like the World Young Chef Olympiad is a major opportunity to get recognition of your talent as a chef. "



**L-R: George Smith** (Lecturer Culinary Arts TU Dublin), **Dr Frank Cullen** (Head of School, Culinary Arts & Food Technology, TU Dublin) and **Tarran O'Reilly** (BA Culinary Arts Student TU Dublin, Gold & Bronze Medalist).

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School of Culinary Arts & Food Technology 'Newsletter'  
Submissions (Next Issue) - Please e-mail submissions  
for inclusion to: [James.p.murphy@tudublin.ie](mailto:James.p.murphy@tudublin.ie)

Thank you !!

# Colleagues, Friends and Supporters

It is with great sadness that our school remembers past colleagues and cherished supporters who passed away recently, including our retired colleague **Patrick Henry**, Pat was Head of the School of Hospitality Management and Tourism in Cathal Brugha Street from 1986 until his retirement in the mid-1990's. **Jennifer Boyle** beloved wife of Jarlath and much loved mother of Susan and **Judith Boyle** (our school colleague). **Oliver Murtagh (President Irish Guild of Sommeliers)** and **Emmet Fitzgerald (Past Treasurer, Irish Guild of Sommeliers)**, both these men dedicated a lot of their own personal time to the promotion, education and service elements of wine after serving distinguishing careers in the hospitality industry, both Oliver and Emmet were great supporters of our school and they will be sadly missed. *Ar dheis Dé go raibh a h-anam dílis*”.



**Oliver Murtagh (RIP) . Emmet Fitzgerald (RIP). Anna Cruickshank. Dr Brian Murphy.**

The School of Culinary Arts and Food Technology congratulates **Anna Cruickshank (Senior Lecturer I)** and **Dr Brian Murphy (Senior Lecturer I)** on their recent appointments within our school, we wish both Anna and Brian the very best wishes in your new roles. Our school also congratulates **Catherine Toolan** who will replace Paul Carty as the **Managing Director of the Guinness Storehouse** following Paul's retirement in April.

## **Dr Brian Murphy (Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin)**

**Brian Murphy** has recently taken up a senior lecturing post at the School of Culinary Arts and Food Technology. Brian has come from TU Dublin Tallaght Campus where he lectured and researched in the areas of beverage studies, gastronomy and food and drink tourism. He has been involved in the development and co-ordination of several degrees, most recently the BA (Hons) in International Hospitality and Tourism Management. In addition to his lecturing role Brian has broad research interests which are currently focused on the role that place, story and heritage play in food and drink product engagement. A founding committee member of the Dublin Gastronomy Symposium, Brian is also an active board member of the National Centre for Franco-Irish Studies and editorial committee member of the new European Journal of Food, Drink and Society.

## **Anna Cruickshank (Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin)**

**Anna Cruickshank** is a lecturer in the School of Culinary Arts & Food Technology. Her educational background in Food Science and Engineering Technology gave her a broad base on which she established her career in the food industry in the chilled and ready-meals sector. She moved to DIT, now TU Dublin, where she lectures in the areas of Culinary Science, Food Innovation & Development and is chair of the MSc in Culinary Innovation & Food Product Development. Anna is currently pursuing a PhD, her research is in aligning the food innovation curriculum with sustainable development using quadruple helix innovation systems



# School 'Student Recruitment' Activities

## Schools and Trade Presentations

Our school was invited to present our 'Careers in Culinary Arts and Food Technology studies' presentation to a selection of Secondary Schools recently (details below) building on our school's recent work towards student recruitment your management team have worked together to develop support materials to assist school colleagues and supporters towards circulating the excellent work of our school and the many programmes which we offer from Higher Certificate to PhD levels plus our part-time (CPD) Continuing Professional Development Industry driven programmes. School colleagues wishing to make school presentations for industry and individual schools or groups can you please ensure that you have the school's POS (Point of Sale) marketing materials [see photos below] for your visits, plus an e-copy of the school POWERPOINT presentation. Pull-up banners, pens, rulers, bags, school 'Inspired' and programme brochures from the following areas (a) School Office, (b) Assistant Heads of School offices, (c ) Business Development Manager's office.



Listed below are just some of the schools' and trade event events which colleagues have successfully completed individual school programmes presentation and distribution of school marketing materials (**Blackrock College, Mount Carmel Secondary School, Food & Bev Live Citywest Exhibition and Hospitality Expo RDS Exhibition**). Our thanks to those schools, exhibition organisers for inviting us to be a major part of their events and to school staff who have directly assisted this work to date (especially **Jackie Rigney, Anna Cruickshank, Brona Raftery, Brendan Keenan, Denise Connaughton, Darren Harris, James McCauley**) . It's crucial that we (all staff and friends) work together to continue to get our message out to as many schools as possible and offer them the opportunity to request one of our individual school programmes presentations.



**BLACKROCK COLLEGE**  
ESTABLISHED 1860

**FOOD & BEV LIVE**  
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# Senior Citizens Christmas Party

The Senior Citizen's Christmas party dinner was recently held where over 100 citizens from the local community were invited to TU Dublin City Campus, Cathal Brugha Street to enjoy a sumptuous three course dinner prepared and served by the staff and students of the School of Culinary Arts and Food Technology (SCAFT). Aramark Ltd kindly offered the use of the canteen to host this special dinner. Students and staff of the school assisted with some of the Administration and academic staff members plus students administrative tasks and decor associated with the event and joined. The School of Culinary Arts & Food Technology were joined by some colleagues from the School of Hospitality Management & Tourism towards assisting our school overall team in welcoming our senior citizens, decorating the room and providing service and support during service. A big word of thanks is offered to all the volunteers, Chaplaincy, Aramark Ltd, Estates colleagues, SCAFT staff and students (**especially school lecturing colleagues Frank Jacoby, Dr Mark Farrell, Diarmaid Murphy, James Fox, Brendan Keenan, James Sheridan, Lynsey White, Ann Walsh, Pauline Danaher, James Carberry, James Rock** for co-ordinating the event) and our Cathal Brugha Street 'Porters on duty' who worked tirelessly to ensure that our special guests experienced a memorable evening.





# Staff Christmas Party

Infinite  
Possibilities



Staff of TU Dublin, City Campus, Cathal Brugha Street (3) schools joined together to enjoy a well earned **Christmas dinner** recently within the CBS Canteen. A major word of thanks must go to the School of Culinary Arts (**administration, Culinary arts & Restaurant management Lecturers, laboratory assistants team**) who all very generously gave up their own personal time to ensure that everyone enjoyed a great night together). All staff really entered into the spirit of the occasion especially during the entertainment activities where we believe we un-earthed some very good singing talents, not least our own **John Clancy**, who demonstrated once again the art and performance required to deliver some good songs for everyone. A major word of thanks also to the **porters on duty** for ensuring that all attendees enjoyed themselves.



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: [James.p.murphy@tudublin.ie](mailto:James.p.murphy@tudublin.ie) Thank you !!



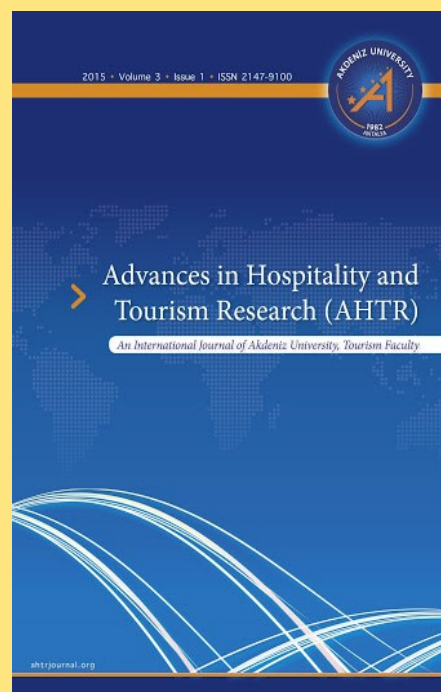
## Graduation Day for School's first 'MA Students'

The first cohort of Masters students who successfully completed the **MA in Gastronomy and Food Studies** at the School of Culinary Arts and Food Technology were conferred recently at a wonderful ceremony at the famous St Patricks Cathedral in Dublin. **Dr Máirtín Mac Con Iomaire (Programme Chairman)** congratulated the graduates wishing them every success with their future research and individual career paths in the food sector, Dr Mac Con Iomaire also reminded them that they were all members of the **TU Dublin Alumni** and to ensure that they keep in touch with the on-going development of our university and especially the school's new facilities in the **Central Quad, Grangegorman**.



## School Colleagues work 'Food Tourism in Ireland' is published

School colleagues **Margaret Connolly, Dr Elaine Mahon and Dr Máirtín Mac Con Iomaire and Ketty Quigley's** work entitled '*Insight from Insiders: A Phenomenological Study for Exploring Food Tourism Policy in Ireland 2009-2019*' was recently published in the Peer Review Journal *Advances in Hospitality and Tourism Research*. The research focused on how the phenomenon of food tourism developed in Ireland between 2009 and 2019. Employing a phenomenological epistemology, a qualitative methodology was adopted to explore key stakeholders lived experience of the Irish government's approach to food tourism, identifying the primary drivers and key moments during the ten-year period. Literature was reviewed and critically evaluated. Using purposive sampling, and employing an emic posture, ten semi-structured interviews were conducted with senior governmental and tourism industry figures until saturation occurred. **The findings highlight the influence that key policy makers, the formation of networks, clusters, and the role social entrepreneurs had on developing food tourism in Ireland.** The influence of the economic downturn in 2008 was a force for change and creativity among both government agencies and the broader tourism and hospitality industry. Food tourism policy was aligned with broader government policy, **the creation of regional tourism brands (Wild Atlantic Way etc.),** linking gastronomy with cultural and other tourism initiatives and marketing strategies. Whereas food in tourism in Ireland is well established, only ten per cent of overseas visitors are travelling specifically for food experiences.



**Web link to the full research study:** <https://dergipark.org.tr/en/pub/ahtr/issue/50689>

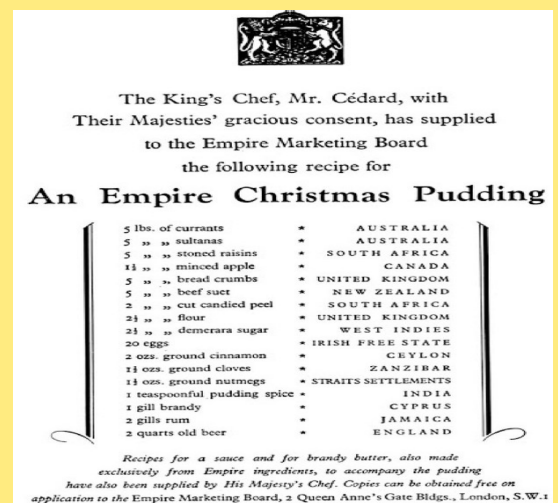


## ***'How to make a Brexit Christmas pudding' (RTE Brainstorm, Diarmuid Murphy)***

Is it possible to emulate the Empire Christmas pudding and make one using just Brexit-friendly ingredients? **Diarmuid Murphy (Culinary Arts Lecturer, School of Culinary Arts & Food Technology, TU Dublin) and Kiera Mortimer** writing in the RTE Brainstorm recently spoke about this issue. In the 1920s, the London-based Empire Marketing Board devised a campaign to encourage the use of commodities from across the British Empire. The idea had existed in embryonic form during the early 1920s, when the Australian Dried Fruits Board had the idea of creating a recipe that included their products and placing advertisements in the British press.

The advertising effort was augmented by the support of the **British Women's Patriotic League (BWPL)**. These were an imperially-minded group of women who urged their families and friends after the First World War to buy ingredients which were from the Empire. This resulted in the **Empire Shopping Week** to counter the growing American encroachment into the market-place. Stalls were set with only British Empire goods and shops around London's West End were encouraged to follow suit.

The Americans also offered what we might today call brand collateral and provided recipes to accompany the dried fruits. In 1924, the **BWPL began to boycott the imports from any non-Empire countries**. They felt that the British owed the Australians their loyalty to buy their products for their sacrifices during the war and they launched the **Empire Christmas Pudding and encouraged all housewives to "make your Christmas Pudding an Empire Pudding"**. In 2019, "Dominions", "Colonies" and "Free-State" seem anachronistic and not at all representative of the realpolitik of Brexit and its potential implications. It is perhaps a good idea to recognise the reasoning behind the campaign. The campaign appealed to patriots with a jingoistic view of the empire who perhaps believed in 1926 that the sun would never set on it. In their view, trading with the "dominions" and "colonies" was in itself an act of commercial patriotism as all revenues eventually poured back into the imperial treasury at some point. **In 2019, the most committed Brexiteer could only applaud this thinking** (although the most committed Brexiteer probably purchases consumer goods with a non-British provenance). The other main reason behind the campaign is one of **self-image for the empire loyalists who saw the commodities listed as proof of the might and size of their empire and evidence that the promises of imperial glory were not only tangible, but also edible**. Diarmuid and Kiera full article is available at: <https://www.rte.ie/brainstorm/2019/1217/1099675-how-to-make-a-brexit-christmas-pudding/>



## RTÉ Brainstorm Pitching Sessions: Thursday, 23 April

Jim Carroll, the Editor of **RTÉ Brainstorm**, will visit Aungier Street on Thursday, 23 April to host one-on-one drop-in sessions for TU Dublin school colleagues. Sharing knowledge and research findings with a broad, general audience is part of our remit as a University and since going live in 2017; **TU Dublin colleagues have published over 160 articles on RTÉ Brainstorm**. These articles have been widely read and are frequently picked up on the RTÉ News website too. Whether you have a solid pitch for a story or would like to talk through a fledgling idea, this is an exciting opportunity to work through your ideas with Jim and get advice about publishing your article. To sign up for a drop-in session, please email [lisa.saputo@tudublin.ie](mailto:lisa.saputo@tudublin.ie). Each session will last a maximum of 10 minutes.

RTÉ Brainstorm



## The Business of Bars (source: Drink Industry Ireland)

Diageo has been running a series of seminars on the '**Business of Bars**' providing bar staff with an update on trends and optimal practices in pubs around the country. Drinks Industry Ireland dropped in on one such event at the Landmark pub in Dublin's Camden Street.

The key trends dominating the bar trade are *quality, pub food, the change in venue style, the move towards 'balanced choice' by the consumer, the need to 'make the moment' and to seek out and explore new experiences as well as the need to celebrate events* (preferably at the pub).

**Guinness's '7 Cs' Framework for draught beers profit:** includes (correct gas, correct temperature, clean beer lines, clean glassware, counter visibility, consistent freshness, crafted presentation) . Research has also shown that 90% of consumers will buy another drink if the first one is well-served.

**Essential guide to spirits:** Spirits comprise some 23% of on-trade sales by volume and is worth €796 million, with gin the rising star of the show at present although vodka still dominates the on-trade spirits market. **In general, spirits should be displayed under 'core', 'excite' and 'must stock' categories.**

**Whisk(e)y:** Irish whiskey too offers an opportunity to upsell and a range of such whiskeys could be championed on the back bar along with their inclusion in bar menus and their promotion by bar staff.



DIAGEO  
IRELAND



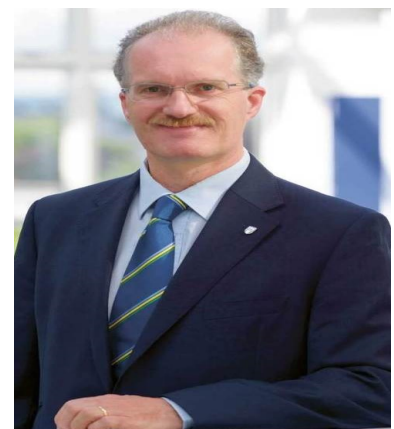
## TU Dublin Senior Lecturer Keynote Speaker in University of Granada, Spain

Dr. Máirtín Mac Con Iomaire (photo below far right) was an invited keynote speaker at the *Fifth International Seminar on Irish Studies* (image below), held at the University of Granada, Spain, from February 10<sup>th</sup> to 14<sup>th</sup> 2020, where he delivered the paper entitled '*Raised on Songs and Stories: Celebrating Irish Intangible Cultural Heritage Using Digital Folklore Resources*'. The Seminar was organised by Dr. Pilar Cillar Aráiz, and other speakers included the novelist Dónal Ryan, best-selling author of *Notes to Self*, Emily Pine, and Dr. Eamon Maher from TU Dublin, Tallaght Campus. The paper was largely based on the peer reviewed journal article published in *Folk Life: Journal of Ethnological Studies* (2018) vol. 56, no. 2, available at <https://www.tandfonline.com/doi/full/10.1080/04308778.2018.1502402>.



## Launch of the 'TU Dublin's 1st Strategic Plan to 2030'

Following extensive consultation with colleagues, students, graduates, our friends in industry, and our partners in the community, the first TU Dublin Strategic Plan was launched recently in the Lighthouse Cinema. In this plan, we are expressing our strategic intent around the themes of **People, Planet and Partnership**. Under each of these, linked actions and goals have been identified across every area of the University so every member of staff will play a part in realising its ambition. Our objective is that by 2030, TU Dublin will have made a real contribution, and a significant impact on **society, on education, on innovation, on the economy and on the environment**. The plan – '*Realising Infinite Possibilities – Strategic Intent 2030*' is now live on our website at <https://www.tudublin.ie/explore/about-the-university/strategicplan> Let's get behind our plan to 'Create a Better World, Together' (**Professor David Fitzpatrick, President TU Dublin-photo right**).





## Towards Sustaining a Healthy Eating Culture—Cooking Healthy Meals on a Budget

In a joint initiative between the School of Culinary Arts and Food Technology (SCAFT) and City of Dublin Educational Training Boards (CDETBs), the school recently organised some special events to promote good nutrition for principals, teachers, parents and children of over **20 Dublin ETB schools in the KOS Theatre, TU Dublin City Campus, Cathal Brugha St.** Speeches on the evening were made by **Dr Frank Cullen (Head of School)**, **Paul Crone (CDETB)**. During the event guests were treated a series of freshly prepared dishes (which were individually costed and nutritionally discussed) the overall concept is aimed at cooking meals on a budget which promote good nutrition and well-being. Guests were also treated to some lemon meringue and given some school point of sale (POS) items to mark their visit. A big word of thanks was offered to **Anthony Campbell (Lecturer, Culinary Arts, TU Dublin)** - photo bottom middle for his hard work in preparing the foods and for sharing his expertise for guests at the event and to **Ms. Carol Hanney, Chief Executive, City of Dublin Education and Training Board**. **Paul Crone (CDETB)** expressed his delight with the success of the evening, Dr Frank Cullen thanked everyone involved stating that the school is committed to increasing the level of cooking events which assist the local and broader communities in cooking and delivering good nutritional foods at reasonable prices.



## Inter Rhône wine education masterclasses

Inter Rhône representative and educator, **Joe McLean**, joined us in the School of Culinary Arts and Food Technology (**SCAFT**), TU Dublin as part of his annual Masterclasses in wine education presented in Ireland. SCAFT have maintained a long-standing relationship with **Inter Rhône**, cooperating on educational classes and visits to the **Rhône Valley wine region in France**. Inter Rhône is a dynamic, deeply committed professional association bringing together the wine-growers and wine merchants of the Rhône Valley. It coordinates the promotional, business and technical activities of the region's AOC wines by organising activities at retail outlets, schools and training courses through guided wine tastings. The **students of DT407/2 (BA Culinary Arts programme)** took part in the class, combining the groups of **School Lecturers Judith Boyle and Diarmuid Cawley**, as part of the students **Wine Studies 1 module**.



## Andrew Ingredients Workshop for Students

TU Dublin Lecturer Ann Marie Dunne kindly organised a dedicated workshop with **Andrew Ingredients** (a leading Irish bakery ingredient supply company) recently (**photos below**). First year degree bakery and pastry arts students at TU Dublin were treated to presentations and demonstrations where Mousse cake smalls were the order of the day, and following further demonstrations by **Finbar, Leah and the Andrew Ingredients team**, the students were given a challenge where the class were split into five groups, and they had to produce 12 unique mousse cakes of three different flavours. The winning team wowed the jury with their quirky team names, the names of their exotic creations and the flavour/texture combinations selected by their students. Andrew Ingredients also presented each team member with a prize for their efforts. The school wishes to thank Andrew Ingredients for their on-going support to our school and to **Ann Marie Dunne and Jimmy Griffin (Lecturers Baking & Pastry Arts, TU Dublin)** for co-ordinating this event.



## L'Ecrivain Restaurant to close after 31 Years

It was with great regret that our school heard that **L'Ecrivain**, one of Ireland's most celebrated restaurants, is set to close this coming July after 31 years in business. Run by **Derry & Sallyanne Clarke (who have been ardent supporters of our school over many years)**, L'Ecrivain first opened in 1989 and has retained a Michelin star every year since 2003. Prior to that, from 1996-1999, the restaurant was awarded a Red M from the guide. It is known as one of the busiest Michelin starred restaurants in Europe and has **helped launch the careers of numerous chefs**. Derry is moving on to assist in opening a new bar/restaurant on the Quays in Dublin 2 in Autumn 2020. The couple stated that they " *would both like to say a very big thank you to all our restaurant & kitchen teams, past and more importantly our present team. Without these dedicated professionals we would never have been able to operate and gain, or indeed retain our Michelin Star, for the past 18 years* "





## MA Gastronomy and Food Studies Students Visit Museum and Céide Fields, Mayo

The post-graduate Masters students on the Gastronomy and Food Studies programme (**photo below**) visited the **Museum of Country Life in Turlough Park, Castlebar, Mayo** recently and were given a wonderful inspiring lecture by **Clodagh Doyle** on hearth furniture and a behind the scenes visit to the archives and food related material culture in the Museum's collections. The following day, the students headed for **Belderrig, north Mayo** where father and son team **Dr. Séamus Caulfield and Declan Caulfield** unfolded over 5000 years of farming history and technology which included milling ancient grains on quern stones, making butter and unleavened bread, and cooking local mackerel and black faced mountain lamb on the open fire. After lunch, the group visited the Céide Fields visitor centre and were given a guided tour of **'the most extensive stone-age monument in the world'**, which won the prestigious 2018 Carlo Scarpa Prize. **Further details available on <https://www.belderrigvalley.com/>** .



## School Organises Internship Support Event for Students

Recent research undertaken by our school highlighted the value and importance of a comprehensive internship supports process for students prior to undertaking their placements. In this regard students of the school undertook a detailed process recently, which included a special event hosted in the KOS theatre, City Campus, Cathal Brugha Street (**see photos below**) which included key industry speakers (Press-Up Entertainment Group & Bretzel Bakery) and academic speakers including **Niamh Gorman - Placement officer; James Murphy & Dr Frank Cullen (School Management team), Darren Harris, Roseanna Ryan and Shannon Dickson – School Lecturers** who offered presentations on internship, health and safety, web courses and blog entries. **James Sheridan (Internship Chairperson-photo below)** thanked everyone and wished the students a most enjoyable internship





## IBA Gold Medal Winner (Past Student) Shares Expertise with Students

**Oisín Kelly** (Head Bartender, Sidecar Cocktail Lounge at the Westbury Hotel in Dublin, Gold medal winner at the IBA World Cocktail Competition awards in China) and **Kevin Hurley** (General Manager, Balfes Dublin) a finalist in the Irish heats of Bacardi legacy 2020 were invited by **Judith Boyle (Bar & Beverage Management Lecturer, TU Dublin)** to join the cocktail making class for the **Bar and Restaurant Management Programme (DT426)**. Via discussion both men shared with the students the fantastic opportunities of the bar industry, they also prepared some cocktails using their own unique approaches. **Oisín (a past student of our school)** also highlighted the possible career paths within a cocktail bartenders career and how to get noticed within the industry. Kevin demonstrated his Bacardi Legacy Irish final cocktail to the students and talked about the background to the cocktail and how he developed the recipe. Both Oisín and Kevin's demonstrations were very well received by the students, our school thanks them both for sharing their expertise with the groups.



## Dr Gluchowski (Warsaw University) works with our School

**Dr. Artur Gluchowski from Warsaw University (photo below-far left)** visited the School of Culinary Arts and Food Technology, TU Dublin recently. Dr **Gluchowski** shared his **knowledge** with the final year Culinary Science students (photo below). He worked on developing a Note by Note product which he hopes to enter in the **Note by Note** contest in Paris on June 5th 2020 (Dr Roisin Burke, Senior Lecturer Culinary Science, TU Dublin).



## School visits 'Keeling's' in St. Margaret's, Dublin

MA Gastronomy and Food Studies first years travelled by minibus to Keeling's farm and warehouse facility in St. Margaret's in North County Dublin recently. The field trip was part of the **Politics of the Global Food System module, led by Margaret Connolly**. On arrival at Keeling's, the group were welcomed by the patriarch of the business **Joe Keeling** who briefly outlined the history of the company and how his father had set up the business in 1926. The wall of the boardroom had a huge photo of strawberry pickers from the 1950s in Keeling's farm, reminding visitors and workers alike of the rich history within the locality.

A tour of the greenhouses followed where **David Keeling** explained the growing process from plant sowing to feeding and harvesting. He outlined the importance of bees for pollination and informed the group that they use a combination of bumblebees and honeybees, and indeed make their own strawberry honey on site. David answered questions on many aspects of the business from the tomatoes and peppers, to the cherry and apple harvests.

The group returned to the **Keeling's Select headquarters with Aisling Boggan** where the group met with and heard the stories of two passionate producers. **Joe Gorman** (photo right page) **produces exotic mushrooms in Co. Offaly** in a new venture following the collapse of the commercial mushroom market with Great Britain following the Brexit vote and the sterling volatility. **Maria Flynn from Ballymakenny Farm** (photo right page) had a similar innovation story where following the collapse in the price of Rooster potatoes, she decided to grow specialist potatoes (pink fir apple, purple Violetta, red emmalie etc.) and to sell directly to chefs who really appreciated the taste and uniqueness of these varieties. Keeling's have worked with both producers to get their product to market and work in partnership with many Irish producers both large and small to highlight and champion Irish food within the foodservice industry.

The group got a **great overview of both the business and the philosophy from Colm Bury, managing director of Keeling's Select**, and on our tour of the facilities, he showed how aspects of the old Smithfield Fruit and Vegetable market have been worked into the design of the new facility as a link with the company's heritage. (Dr Máirtín Mac Con Iomaire, Senior Lecturer, TU Dublin)





## School visits 'Keelings' in St. Margaret's, Dublin



(L-R) Mairtin, joins Maria Flynn & Aisling.



(L-R) Joe Gorman, Aisling & Máirtín.

## School Engages with 'PARABERE Forum 2020' – Istanbul, Turkey

The sixth PARABERE Forum was held recently, based around the theme '*The Future of Food*' including Dr. Máirtín Mac Con Iomaire (TU Dublin Senior Lecturer), Dee Laffan (Food Writer), Anthony O'Toole (Culinary Creative), Seáneen Sullivan (L.Mulligan Grocer), Ali Honour (Ali's Kitchen, Cork)-middle photo below. PARABERE Forum is an independent non-profit international platform featuring women's views and voices on major food issues. They bring together top opinion leaders, food activists, international scientists, farmers, chefs and sommeliers from five continents. The keynote speakers included Darina Allen along with Claudia Roden, Dr. Bee Wilson, and Professor Corinna Hawkes among others. One disappointment was that Alain Ducasse was unable to attend and speak due to the Covid 19 situation. His absence was harnessed to allow a dialogue between the audience who workshoped ideas and shared key findings.

There were over **42 countries represented at the 2020 Forum** and it was a wonderful opportunity to network and discuss global issues. Sustainability was a buzzword, and not only for raw materials but also for staffing. Chefs, food service staff, and farmers need sustainable salaries. **Claudia Roden** spoke of the past as inspiration for the future. Her work in preserving Jewish recipes and related food stories from the Middle East mirrors similar work carried out in Turkey by **Nevin Halici** who preserved and archived dishes from every region of Turkey. **Our school's MA Gastronomy students in TU Dublin with their food related Oral Histories project currently carry out similar work.** As the artist Juan Miro said 'to be universal you have to be local'. *The key message from the 2020 Forum was to think globally and to act locally.*



Mairtin & Bee Wilson.



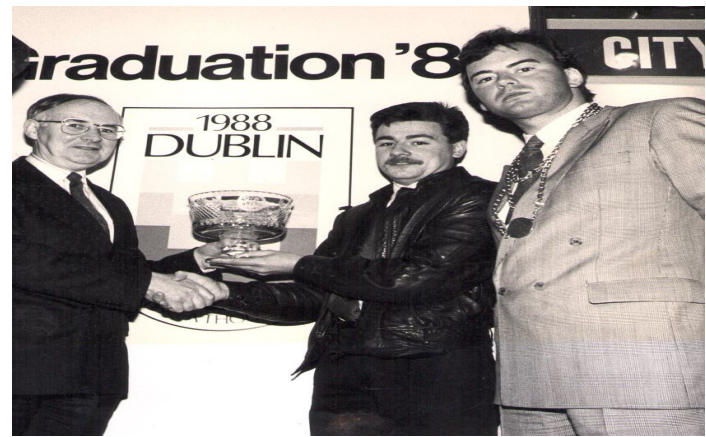
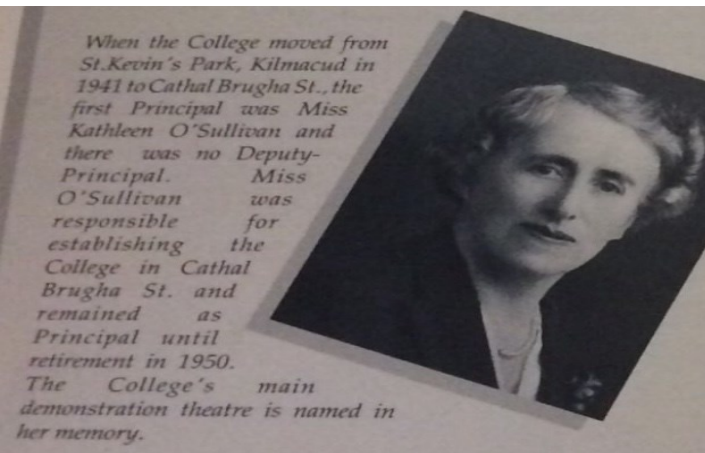
The Irish contingent at Parabere 2020.



Claudia Roden, Mairtin & Nevin Halici.



# Remembered Friends and Colleagues



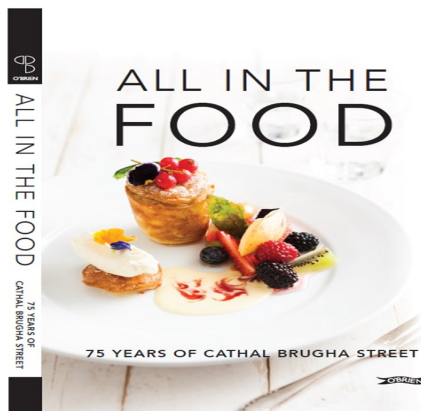
## Celebrating Culinary Excellence (Our School Book—Published by O'Brien Press)



### A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

(The School of Culinary Arts and Food Technology, DIT)

Founded in 1941, Cathal Brugha Street is Ireland's premier culinary school, internationally renowned for the excellence of its graduates. All in the Food showcases more than 80 delicious food and drink recipes from the school's award-winning lecturers, alongside famous alumni, industry legends such as DARINA ALLEN, DERRY CLARKE, RICHARD CORBISHAY, CATHERINE FULVIO, CONRAD GALLAGHER, PAUL KELLY, ROSS LEWIS, NEVEN MAGUIRE, MICHEL ROUX SNE and KEVIN THORNTON.



Special hard back copies  
available from all major book  
stores and our school  
office €25



# Remembered Friends and Colleagues



If you would like to highlight and share your treasured school moments and memories in this space, please send your submissions to [james.p.murphy@tudublin.ie](mailto:james.p.murphy@tudublin.ie) . Thank you !!



# Contributions of Success by Students & Staff

## Shackleton Mills Support Final year Students Showcase

4th year (Hons Degree) Baking and Pastry Arts students of the new **Product Development Program Bake 4000**, which is run by the School of Culinary Arts and Food Technology under the co-ordination of Jimmy Griffin (Lecturer Baking & Pastry Arts, TU Dublin) were challenged to complete an individual portfolio of their course work and to work together in groups towards a focused group project. This group project was sponsored by **Shackleton Mills** for the second year, who kindly presented the winning teams students with prizes (photo below) and sponsored all the products used within the students project work. Students showcased their group projects at the end of the module, projects were judged by an industry and academic expert panel which included **Sean Maguire (industry Expert)**, **Jim Cusack** and **Jonathan Durnell (Shackleton Mills Ltd)** and **Jimmy Griffin (Lecturer Baking & Pastry Arts, TU Dublin)**. The students were commended by the panel for their creativity innovation, active attendance and dedication towards completing the overall course and their group projects. **The school also wishes to thank Shackleton Mills for their kind sponsorship of this exciting and innovative project** and subsequent showcase for students and to Jimmy Griffin for his work behind the scenes to ensure that everything ran smoothly for everyone involved





# Contributions of Success by Students & Staff

Infinite  
Possibilities

## Shackleton Mills Support Final year Students Showcase



## Product Development Student Creates 3D Printed Chocolate 'TU Dublin' Logo

Photo right side is a **3D printed chocolate TU Dublin logo** was printed in the School of Culinary Arts & Food Technology (Kitchen 21) by final year undergraduate student **Brian Richards** from the Product Design programme in Bolton St (**Dr Roisin Burke**, Senior Lecturer, TU Dublin).



## **Educate your Palate at the Green Room Restaurant, TU Dublin**

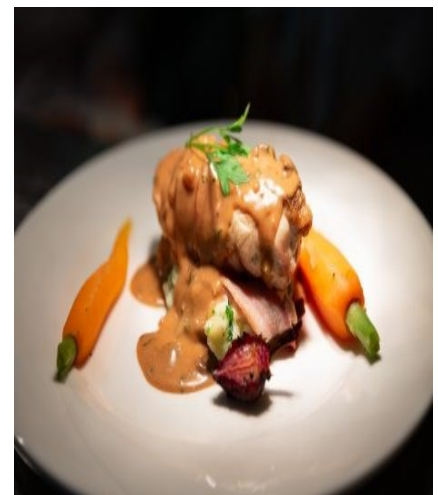
**(School Training Restaurant Receives Excellent Review from Totally Dublin )**

The **Green Room** is one of two teaching restaurants within Dublin's preeminent **Institute of Culinary Arts**, offering lunch and dinner with some regularity . From a concise menu, starting with leak and Potato Soup , it was smooth and warming and the 'bacon cream' finishes the bowl nicely. The other starters on offer exceed expectations too. Smoked salmon with brown crab is joined by an apple and radish salad and they get along swimmingly. Beef Carpaccio is joined by some pickled vegetables and a Black Pepper Crème Frache (sic) in another successful assemblage.

From the mains a dish of (perfectly pink) Duck with 'game sauce' is most enjoyable although the beetroot purée is sweet enough to qualify as confiture, but I'm really just picking holes at this point. Baked Fillet(s) of Seabass with Clams is probably the dish of the evening. The clams are annointed with a textbook buerre blanc and next to the (perfectly cooked) fish is a sprightly slick of spinach 'sauce' spicked up with anchovy and black olive. **Top marks**. When I pass on the sole dessert 'option' I'm offered an off-menu cheese plate. It is more than adequate.

**This is hospitality in real time**. Service is bright-eyed and attentive throughout, marshalled by a charming young woman named Lynsey (**Lynsey White, Restaurant Management Lecturer, TU Dublin**) who, as one of the instructors on the course, leads the front of house (and her students) by example.

Your parents would likely love it too, it is a welcome respite from the enervating modishness that can afflict Dublin dining. Turns out **honest endeavour and a hunger to learn can be more appetising than eye-rolls and fancy fit-outs**. At the top of your menu is a disclaimer reminding you that '*the Greenroom is a classroom environment and our primary objective is to facilitate student learning.*' **In terms of service and execution many of Dublin's professional restaurants could learn a lot from a visit. Kudos to the students of TU Dublin in Cathal Brugha St. (source: Conor Stevens, Totally Dublin) Full article is available at :** <https://www.totallydublin.ie/food-drink/food-drink-features/gastro-educate-your-palate-the-green-room-at-tu-dublin-cathal-brugha-st/>





## Past Student '**Holly Dalton**' advises aspiring female chefs (source: evoke.ie)

**Holly Dalton is a talented young chef that champions women working in kitchens around the country** and wants to see more of them thrive in the challenging but rewarding career. The 27-year-old is originally from Co Waterford, where she got her first job in a restaurant at the age of 15, after spending all of her pocket money on cookbooks for years before that milestone moment.

Now, with over a decade of experience in the industry, **with a BA (Hons) Culinary Arts degree from TU Dublin** under her belt, and having starred on **RTÉ One's show Beyond The Menu (see bottom photo)**, she's helping other young women follow in her footsteps and trail blaze their own careers as chefs. Holly Dalton moved to Dublin when she was 18 to pursue her passion, one ignited from family time in the kitchen and she's since worked in the Michelin star restaurant Chapter One, Restaurant Forty One and Gertrude. Imparting wisdom to those trying to emulate her success and carve out their own career in the traditionally male-dominated field Holly said: *'I suppose my advice is, and it would probably be similar to any young chef, don't be discouraged especially women because you don't see as many women in kitchens.'*

*'If you're a young woman getting into a kitchen there's a very strong possibility that you could be starting off, maybe 17 or 18, and going into a kitchen where it's all men. That's very much the way it was for me at the beginning.'* *'Know that the first two years are going to be really difficult because you don't know anything so you make mistakes all the time.'* *'But just keep at it, do a bit of research and try and find kitchens where there are women sous chefs or head chefs because there are kitchens out there like that,'* she advised before warning against giving up on your dream too soon.

*'Every experience that you have, even if it's negative, you definitely learn from it. That was eight years ago and I think a lot of things have changed in that time,'* *'I think kitchens in Ireland are definitely more progressive than they used to be especially kitchens at the higher end.'*

**Full article:** <https://evoke.ie/2020/01/16/inspire-women-in-business/chef-holly-dalton>



## Past Bar Student to represent Ireland at World Cocktail Competition in Russia.

**Michel Lis (Sidecar Bar, Westbury Hotel, Dublin), past bar studies student of the School of Culinary Arts & Food Technology**, will represent Ireland at this years World Cocktail Competition in St. Petersburg, Russia . Our school wishes him and his cocktail '**Summer Classico 2020**' well, we are so proud of his achievements in the World of beverages and cocktails. (James Murphy, SCAFT, TU Dublin)



## Aisling's Pastillage Piece amongst the awards at F&B Live 2020

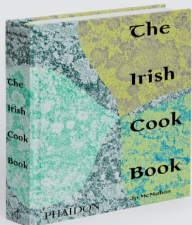
School of Culinary Arts & Food Technology, City Campus student **Aishling Moyles**, a **fourth year culinary arts student** was awarded a certificate of merit for her pastillage piece (see photo below) in the 'Grande pièce décorative' category at the *Chef Ireland Culinary Competition during Food & Bev Live 2020* at City West in February. Congratulations to Aisling and to her mentor **Dr Elaine Mahon (Lecturer Culinary & Pastry Arts, TU Dublin)**.



## Dr Mahon launches 'The Irish Cookbook' written by JP Mahon

Dr Elaine Mahon stepped in for Dr Mairtin Mac Con Iomaire to host the launch of JP McMahon's book **'The Irish Cookbook'** at **Hodges Figgis in Dawson Street, Dublin**. As well as discussing the project which led to the publication of the book, the evening was an opportunity to highlight the increasing body of research into Ireland's culinary culture and in particular the contribution made by TU Dublin's School of Culinary Arts and Food Technology.

**The Irish Cookbook**  
Book Launch: Thursday 27 February, 6pm



Join acclaimed chef and food author Jp McMahon and food historian, Dr Elaine Mahon as they discuss the captivating story of Irish food and its unique culinary origins  
Hodges Figgis, 56–58 Dawson Street, Dublin 2  
Register at the door  
#TheIrishCookbook

Φ



(L-R) JP McMahon, Author & Chef; Dr Elaine Mahon



## Students showcase Culinary and Artisan foods

School of Culinary Arts & Food Technology students under the direction of **Dermot Seberry (Lecturer Culinary Arts, TU Dublin)**, showcased their work based on their recent culinary and artisan studies modules, as you will see from the photos below, the students produced some excellent foods which would grace any dining table or retail outlet.



## Masterclass with World Champion—Bread Artistic Design

Our school recently had the honour and pleasure of one of the worlds greatest bakers, a specialist in bread artistic piece design, **World Champion Christophe Debersee (photo-far right)** visited **TU Dublin** to **give a training masterclass**. Christophe came to assist the training of the **degree in Baking & Pastry Arts students (DT418-2)**. We are most thankful to him and his partner Sophie for sharing his tremendous knowledge and creativity with us. A globally recognised bread artist, Christophe guided the team through the design and execution of creating an amazing piece of bread art. Thanks were offered to Christophe from the School team and students and to **Jimmy Griffin (Lecturer Baking & Pastry Arts, TU Dublin-photo second from right)** for organising this special masterclass.



## Nadine wins Aramark 'Chef of the Year' Award

School of Culinary Arts and Food Technology student **Nadine Blount** has been named Aramark's Chef of the Year Ireland at the competition final, held at **Food & Bev Live in Citywest** on Tuesday 4th February. Nadine prepared a main dish of **duck breast, served with Pommes Anna, celeriac purée and elderberry jus; followed by a warm chocolate fondant, served with blood orange sorbet, chocolate tuiles and charred blood orange segments**. Her dishes impressed the judging panel, which included President of the Panel of Chefs of Ireland, Patrick Brady. Second place was awarded to **Pranas Jablonskis, Head Chef from Oracle in Dublin**, and third place went to **David Marshall, Chef De Partie with Allianz Partners** also in Dublin. Speaking at the final, Nadine said: *"To make this final stage with the other finalists was an honour in itself and right now it's still sinking in that I have just been awarded the title of Chef of the Year."* **Nadine will now go forward to represent Ireland in Aramark's European Chef's Cup, which will take place in Prague in April.** There, Nadine will face competition from fellow country winners from across Aramark's European network as they are each tasked with creating a winning three course menu from a list of specified ingredients. (Source: [fft.ie](http://fft.ie))



## Erasmus & MSc Students @ Food and Bev Live 2020

Students from the Erasmus programme MSc Food Innovation & Product Design and MSc Culinary Innovation & Food Product Development engaged with Food and Bev Live 2020 held at The Citywest Hotel in Dublin. The theme for 2020 was *"Innovation for a sustainable future"* – a timely focus highlighting the Industry's response to the environmental crisis and is also the focus of the brief for this year's module Food Prototype Development and Evaluation. (Anna Cruickshank, Senior Lecturer, TU Dublin).



## School Delighted to have Strong Presence at Hospitality EXPO 2020





## School's Specialised (State-of-the-Art) Facilities

The **School of Culinary Arts and Food Technology's** and the **School of Food Science and Environmental Health's** new home will be based in the '**Central Quad**' Grangegorman Campus (**West Wing—see new photos below** ) starting in September 2020. Central Quad will contain the following specialised facilities for our students and staff [5 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Food Processing Hall, 1 Training Bar, 1 wine tasting laboratory, 150 seater Lecture Theatre & Demonstration kitchen and 18 Food Science labs]. Be a part of our school's new journey within the Technological University Dublin. [scaft@tudublin.ie](mailto:scaft@tudublin.ie)







# TU DUBLIN WELLBEING & HEALTH PROMOTION

*THEMES FOR 2020*

<b>JANUARY</b> Healthy Habits	<b>FEBRUARY</b> Financial Wellbeing	<b>MARCH</b> Women's Health
<b>APRIL</b> Parenting	<b>MAY</b> Careers & Positive Workplace	<b>JUNE</b> Supporting Carers
<b>JULY</b> Disconnect & Reboot	<b>AUGUST</b> Preparation for new term	<b>SEPTEMBER</b> Self - Care
<b>OCTOBER</b> Mental Health Awareness	<b>NOVEMBER</b> Men's Health/ Connect & Give back	<b>DECEMBER</b> Surviving the Festive Season

## 22 Workplace Experience Essentials and Enhancers

The diagram illustrates 22 workplace experience essentials and enhancers, arranged in a circular network. The nodes are color-coded: blue for essentials and green for enhancers.

- Essentials (Blue Nodes):** Cleaning, Transportation, IT support, Cafe, Security, Travel services, Convenience store, Repair services, Reception, Concierge, AV equipment, Vending, Meeting room management, Fitness center, Car services, Breakroom/coffee, Clinic, Childcare, Training, Reprographics, Mail services, and Salon.
- Enhancers (Green Nodes):** IT support, Cafe, Security, Travel services, Convenience store, Repair services, Reception, Concierge, AV equipment, Vending, Meeting room management, Fitness center, Car services, Breakroom/coffee, Clinic, Childcare, Training, Reprographics, Mail services, and Salon.

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## School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2019-2020 SCAFT FOLDER**, this area contains the following resources for staff;

- **Recruitment:** School electronic resources, presentation and marketing materials towards schools & industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, TU Dublin Docs., new University Allergen Policy
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HSA reports, SCAFT NEW Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes. / GDPR resources.**

## Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Irish Bakers Association (Formally FCBA). Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank all staff and our supporters for this excellent work, well done.**



# School Restaurants and Bakery Shop

The school have two training restaurants based in TU Dublin, Cathal Brugha Street, The Blue Room and The Green Room (see photos below), both are working classrooms designed in a restaurant setting. The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and the culinary shop. We look forward to receiving your bookings and custom from March 2020-onwards. Our school lecturers welcome your enquiries and of course your booking. We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. Listed below are contact details you will require for bookings and orders in 2020 **Restaurants:** Warren Mcelhone [warren.mcelhone@tudublin.ie](mailto:warren.mcelhone@tudublin.ie) Lynsey White [Lynsey.white@tudublin.ie](mailto:Lynsey.white@tudublin.ie) James Sheridan [james.sheridan@tudublin.ie](mailto:james.sheridan@tudublin.ie) Gary Poynton (Culinary Bakery Shop) 01-4024532 Restaurant social media handles: @tudublin\_dining #TUDublinfood



## *School of Culinary Arts and Food Technology Team*

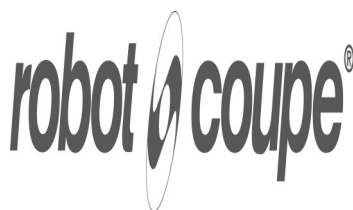




# School Supporters - 'Inspired' Friends of Culinary Arts

*The significant achievements of the school would not be possible without our generous supporters, we thank you all most sincerely.*

## Gold Plaque Supporters



## Silver Plaque Supporters



Innovative Supporters of Professional Industry Research, Education and Development

## INSPIRED

Friends of Culinary Arts have assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts Concept** is to develop a dialogue between the food and culinary Industry and the school to lead food innovation and the quality of the food offered in Ireland.

**The entity:** Support and assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding and resources for the School through its connectivity with the food industry** for the support of ingredients, facilities, bursaries, professorships, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc.), Inspirational tours and to attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

**Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for its graduates.